

BREAKFAST

LAST ORDERS FOR BREAKFAST 11:40 MON - FRI & 12:15 SAT & SUN

Power porridge made with almond milk, seeds, berries, pecan nuts, bee pollen, cinnamon & honey	€7.25
Granola with berry compote, Greek yoghurt & honey	€7.25
Mango & chia seed bowl with coconut, turmeric & berry	€10.50
Macadamia nut & blueberry pancakes with fruit compote & maple syrup	€11.00
Free range poached eggs with avocado, roasted tomato & grilled sourdough	€10.40
Free range scrambled eggs, roasted tomato on brown toast & chutney (add organic Millbank smoked salmon €4.00)	€9.80
Free range poached eggs, chorizo & smoked paprika potatoes, preserved lemon yoghurt, dukkah	€13.50
Avoca breakfast with back bacon, sausage, Higgins black pudding, portobello mushroom, poached eggs, roasted tomato & sourdough toast	€14.10
White / brown / sourdough / spelt / gluten free toast	€2.05
<u>Sides;</u>	
Bacon / sausage / poached egg / black pudding / avocado	€3.95
Smoked salmon / mushrooms / scrambled egg	€3.95
Tomato	€1.65

KIDS MENU

Kids pancakes with banana & maple syrup	€5.20
Scrambled eggs with cheese bread soldiers	€5.20
Sausage sambo with cheese bread	€5.20

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BRUNCH MENU

SERVED FROM 12.45 – 16.30 SAT & SUN

Mango & chia seed bowl with coconut, turmeric & berry	€10.40
Salt Café free range poached eggs, spelt toast, crushed avocado, organic Millbank smoked salmon & Hollandaise sauce	€12.95
Duck liver parfait with plum chutney & sourdough toast	€10.95
Seared yellowfin tuna salad, Japanese radish, avocado, cucumber, blood orange, alfalfa, nan jam dressing	Small €12 Main €22
Slow braised chipotle beef, Pico de Gaillo Salsa, guacamole, lime crème fraiche, grilled flatbread	€17.20
Mussels, chorizo, white wine, garlic & cream sauce, grilled sourdough, romesco	€16.65
Roast cod, Wye Valley new season asparagus, crispy polenta, wild garlic velouté	€24.85
Broccoli, pea & mint halloumi fritter, courgette chilli & herb salad with baba ganoush & pomegranate	€17.20
Free-range rotisserie half-chicken with Caesar salad	€18.70
Higgins smoked beef burger, mature cheddar, gherkins, caramelised onion, French fries, horseradish mayonnaise	€16.95

SIDES

Confit baby potatoes & roasted garlic mayo	€4.15
Polenta fries & Parmesan truffle aioli	€4.70
Tenderstem broccoli, chilli oil, dukkah	€4.40
French fries & rosemary sea salt	€4.70
Organic Millbank Smoked salmon	€4.40

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LUNCH MENU

SERVED FROM 12.15 – 16.30 MONDAY TO FRIDAY

White onion, potato & parmesan soup with gremolata & sourdough toast	€7.10
Pan seared scallops, burnt apple puree, orange, beetroot, white quinoa	€15.60
Duck liver parfait with plum chutney & sourdough toast	€10.95
Mussels, chorizo, white wine, garlic & cream sauce, grilled sourdough, romesco	€16.65
Toonsbridge burrata, panzanella salad, balsamic shallots, torn basil	€16.50
Seared yellowfin tuna salad, Daikon radish, avocado, cucumber, grapefruit, alfalfa, nan-jim dressing	Small €12 Main €22
Slow braised chipotle beef, Pico de Gaillo Salsa, guacamole, lime crème fraiche, jalapeno, pickle red onion, grilled flatbread	€17.20
Slow roast Porchetta, lemon & fennel, burnt apple ketchup, warm spiced potato salad, black cabbage salsa	€17.65
Broccoli, pea & mint halloumi fritter, courgette chilli & herb salad with baba ganoush & pomegranate	€17.20
Free-range rotisserie half-chicken with Caesar salad	€18.70
Roast cod, Wye Valley new season asparagus, crispy polenta, green pea & spinach velouté	€24.85
Higgins smoked beef burger, mature cheddar, gherkins, caramelised onion, French fries, horseradish mayonnaise	€16.95

SIDES

Confit baby potatoes & roasted garlic mayo	€4.15
Polenta Fries, Reggiano parmesan, truffle aioli	€4.70
French fries & rosemary sea salt	€4.70
Tenderstem broccoli, chilli oil, dukkah	€4.40
White, Brown, Sourdough, Spelt, Gluten Free	€2.05

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STARTERS

White onion, potato & parmesan soup, gremolata & sourdough toast	€7.10
Wye Valley asparagus, crispy polenta, gribiche sauce, hens egg	€10.00
Toonsbridge halloumi, Heirloom tomatoes, Sugar snap pea, goatsbridge trout caviar, black garlic dressing	€9.50
Duck liver parfait, shallot, plum chutney, sourdough toast	€10.95
Mussels, romesco, bonito vinegar, sourdough bread	€9.90
Spiced lamb kofta, warm hummus, pickled cabbage, walnut, wild garlic pesto	€11.00
Yellow Fin tuna tartare, crushed avocado, sesame, pink grapefruit	€12.00

MAINS

Roast cod, romesco, courgette, aubergine	€24.85
Cauliflower steak, tahini dressing, herb salad, pickled leaves, pistachio dukkah	€17.20
Pan fried Monkfish, layered potatoes, cured egg yolk, mussels, prawn bisque, aioli	€24.85
28 day dry aged rib eye steak, carrot puree, purple potatoes and wild garlic	€28.10
Gressingham duck breast, celeriac, radish, muscat grapes	€23.45

SIDE DISHES

Side salad with avoca pickles	€4.50
Roast baby potatoes, garlic aioli	€4.50
French fries & rosemary sea salt	€4.50
Chargrilled broccoli with smoked yoghurt and almonds	€4.50

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NEIGHBOURHOOD THURSDAY MENU

STARTERS

2 Courses €26.05

3 Courses €30.15

White onion, potato & parmesan soup with gremolata & sourdough toast

Spiced lamb kofta with baba ganoush, pickled cabbage, walnut pesto

Toonsbridge halloumi, Heirloom tomatoes, Sugar snap pea, goatsbridge trout caviar, black garlic dressing

Duck liver parfait, shallot, plum chutney, sourdough toast

Mussels with romesco, bonito vinegar and sourdough toast

MAINS

Higgins smoked beef burger, mature cheddar, gherkins, caramelized onion marmalade, french fries, horseradish mayonnaise

Roast cod, romesco, courgette, aubergine

Broccoli, pea & mint halloumi fritter, courgette chilli & herb salad with baba ganoush & pomegranate

Cauliflower steak with tahini dressing, herb salad, pickled leaves and pistachio dukkah

Slow braised chipotle beef, Pico de Gallo Salsa, guacamole, lime crème fraiche, grilled tortilla

SIDE DISHES

Side salad with avoca pickles €4.50

Roast baby potatoes, garlic aioli €4.50

French fries & rosemary sea salt €4.50

Chargrilled broccoli with smoked yoghurt and almonds €4.50

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DESSERT

Irish rhubarb & apple crumble, rhubarb compote, vanilla ice cream	€6.50
Mango, coconut & passionfruit panna cotta, mango sorbet	€6.50
Macadamia, salt caramel & banana parfait, chocolate ganache, toffee popcorn	€6.50
Dark chocolate & hazelnut mousse, dulce de leche praline	€6.50
Orange & almond syrup cake, orange posset, pistachios	€6.50
Trio of Mini Desserts	€10.40
Single Mini dessert	
Mini panna cotta, mini crumble, mini chocolate mousse	€3.95
Cheese plate with burnt apple puree and oat cracker	€9.95

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